

**Julia
Aleksina**Submission Date
November 17, 2019 15:00

First Name	Julia
Last Name	Aleksina
E-mail Address	JuliaMaks@gmail.com
Phone	+19258889710
Address	Greenbank Drive
Unit or Number	101
City, State	Lafayette, California
Zip Code	94549
What region(s) are you applying to work within?	San Francisco
Which position(s) are you applying for?	<input type="checkbox"/> Bartender <input type="checkbox"/> Housekeeper <input type="checkbox"/> Barista <input type="checkbox"/> Waitress
Are you applying for:	Full-Time
When can you start?	Nov 18, 2019
Can you work overtime?	No
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Friend, Daniel Knop
What days/times can you work? Select all that apply:	<input type="checkbox"/> Monday AM <input type="checkbox"/> Monday PM <input type="checkbox"/> Tuesday AM <input type="checkbox"/> Tuesday PM <input type="checkbox"/> Wednesday AM <input type="checkbox"/> Wednesday PM <input type="checkbox"/> Thursday AM <input type="checkbox"/> Thursday PM <input type="checkbox"/> Friday AM <input type="checkbox"/> Friday PM
Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)	Yes
Have you ever applied to or worked for The Service Companies (TSC) before?	No
Do you have any friends or relatives working for The Service Companies (TSC)? If so, please let us know who:	Daniel Knop
If hired, would you have reliable means of transportation to and from work?	Yes
If hired, can you present evidence of your legal right to live and work in this country?	Yes
Are you able to perform the essential functions of the job for which you are applying?	Yes

Name of School	Tartu Annelinna Gymnasium
City & State	Estonia, Tartu
Grade/Degree	High School
Graduated?	Yes
Do you have any special licenses? (If so, label under "Special")	No
Are you computer literate? (If so, label which programs under "Special")	No
Are you proficient with Point of Sale systems? (If so, label which under "Special")	No
Do you have any experience, training, qualifications or special skills? (If so, label under "Special")	No
Are you currently employed?	No
Can we contact your current employer?	No
Name and Address of Employer	Little People Preschool 3595 Taraval St, San Francisco, CA 94116
Type of Business	Childcare
Phone Number	+1(415) 751-1006
Your Position & Duties	Teacher assistant <ul style="list-style-type: none"> • Interacting with children • Preparing snacks • Teaching children about numbers, colors and shapes • Helping them get dressed • Changing their diapers when needed
Date of Employment (from/to):	August 2019 to November 2019
Reason for Leaving	Was looking for a new job
Still Employed:	No
Name and Address of Employer	Hesburger Riia 2, 51004 Tartu, Estonia
Type of Business	Food Service Industry
Phone Number	+372 5551 4598
Your Position & Duties	Food Service Worker <ul style="list-style-type: none"> • Serving customers in fast, efficient and friendly manner • Following established recipes to prepare menu items • Following guidelines to ensure correct serving temperatures and adequate portion control • Cleaning and organizing work areas, equipment, utensils and service station
Date of Employment (from/to):	April 2018 to November 2018
Reason for Leaving	New job
Still Employed:	No
Name and Address of Employer	Tartu Ülikooli Kliinikum

Type of Business	Ludvig Puusepa 1a, 50406 Tartu, Estonia
Phone Number	Medical
Your Position & Duties	+372 731 8111
	Nursing Assistant
	<ul style="list-style-type: none"> • Feed, bathe and dress patients • Take patient vital signs • Serve meals, make beds and keep rooms clean • Set up medical equipment and assist with some medical procedures
Date of Employment (from/to):	January 2018 to March 2018
Reason for Leaving	New job
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	No
First Name	Galina
Last Name	Aleksina
E-mail Address	galacherkas69@gmail.com
Phone	+14152053019
Relationship:	Headmistress
Years Acquainted:	4 months
First Name	Ene
Last Name	Mättik
E-mail Address	ene.mattik@klilinikum.ee
Phone	731 8614
Relationship:	Headnurse
Years Acquainted:	3 months
First Name	Kadi
Last Name	Tammur
Phone	+372 5551 4598
Relationship:	Chief
Years Acquainted:	8 months
<p>I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure</p>	
(Checked box indicates acknowledgement)	

employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

I hereby authorize The Service Companies (TSC) to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

(Checked box indicates acknowledgement)

I hereby authorize The Service Companies (TSC) and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

(Checked box indicates acknowledgement)

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

(Checked box indicates acknowledgement)

The Service Companies (TSC) is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and

(Checked box indicates acknowledgement)

that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

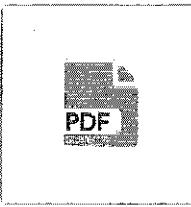
I hereby acknowledge that I have read and understand the above statements.

Applicant Digital Signature (Type Name):

Date: Nov 17, 2019

Please Attach Resume Below

(Checked box indicates acknowledgement)



Julia-Aleksina (1).pdf

NOTICE TO EMPLOYEE
Labor Code section 2810.5

Employee Name: Julia aleksina

Start Date: 11/20/19

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? Yes No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

303 Hegenberger Road Suite 300, Oakland, CA. 94621

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: _____

Physical Address of Main Office: _____

Mailing Address: _____

Telephone Number: _____

WAGE INFORMATION

Rate(s) of Pay: Server \$16.50, B&W \$17.00
cashier: \$16.00 Overtime Rate(s) of Pay: _____

Rate by (check box): Hour Shift Day Week Salary Piece rate Commission

Other (provide specifics): _____

Does a written agreement exist providing the rate(s) of pay? (check box) Yes No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement? Yes No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9th floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: _____

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

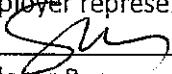
- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
 1. requesting or using accrued sick days;
 2. attempting to exercise the right to use accrued paid sick days;
 3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
 4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: (Check one box)

1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.
2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.
3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.
4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): _____

Sarah magno

(PRINT NAME of Employer representative)



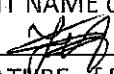
(SIGNATURE of Employer Representative)

11/20/19

(Date)

Julia Aleksina

(PRINT NAME of Employee)



(SIGNATURE of Employee)

11/20/2019

(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.

Interview Note Sheet
General

Applicant Information	
Name: <u>Julia Aleksina</u>	Interviewer: <u>K-S.</u>
Date: <u>11/20/2010</u>	Rate of Pay:
Position (s) Applied for: <u>Server, Bartender / Cashier</u>	Referred by: <u>Daniel Knopp</u>

Test Scores							
Server	<u>19</u>	<u>35</u>	<u>54</u> %	Bartender	<u>24</u>	<u>39</u>	<u>69</u> %
Prep Cook	<u>25</u>		%	Barista	<u>10</u>		%
Grill Cook	<u>40</u>		%	Cashier	<u>10</u>		%
Dishwasher	<u>10</u>		%	Housekeeping	<u>16</u>		%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths	
Total of _____ Experience in Food Service/Hospitality	

Worked in fast food as a B wtas. cashier & server	
Buffet Server <u>\$16.50</u>	<u>\$40.00</u>
Beer & Wine <u>\$17.00</u>	\Rightarrow TIPS <u>act.</u>
Cashier <u>\$16.00</u>	

P.O.S. Experience: N details:

Transportation

Regions Available to work:

Public

S.F.

Certifications (if any)	
-------------------------	--

FHC - will get

Availability

Days

Uniforms Owned:	
<input checked="" type="checkbox"/> Bistro White	Chef Coat
<input checked="" type="checkbox"/> Black Bistro	Chef Pants
<input type="checkbox"/> Tuxedo	Knives
<input type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants
<input type="checkbox"/> Black Vest	Non-Slip Shoes
<input type="checkbox"/> Long Black Tie	Bow Tie
<input type="checkbox"/> Other:	

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken:

Multiple Choice (6 points)

B 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to 69%

B 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

F 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

A 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up" ?

a) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I L "Neat"

c) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

e) Used to measure the alcohol and mixer for a drink

E Jigger

f) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g) Used on the bar top to gather spills

D "Float"

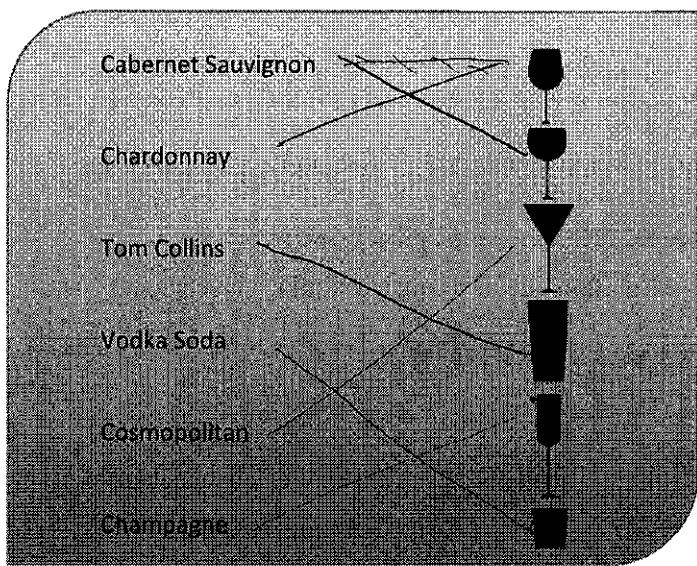
h) Requesting a separate glass of another drink

H "Back" ?

i) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

✓ Provide examples of 3 brand name "top shelf" spirits (3 points): Vodka ..

✓ What are the ingredients in a Manhattan? Wine, bitters, and rye ..

✓ What are the ingredients in a Cosmopolitan? Tequila, lime juice, and cranberry juice ..

✓ What are the ingredients in a Long Island Iced Tea? Cola, rum, vodka, gin, and tequila ..

✓ What makes a margarita a "Cadillac"? It has triple sec ..

✓ What is simple syrup? It is sugar and water ..

✓ Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

What should you do if you break a glass in the ice? Let the ice melt down and clean up the glass ..

When is it OK to have an alcoholic beverage while working? Never ..

✓ What does it mean when a customer orders their cocktail "dirty"? Mixed with different liquids ..

✓ What are the ingredients in a Margarita? Tequila with juice ..

Multiple Choice

54%

A 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

A 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

A 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

C

Scullery

A

Queen Mary

D

Chaffing Dish

B

French Passing

G

Russian Service

F

Corkscrew

E

Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

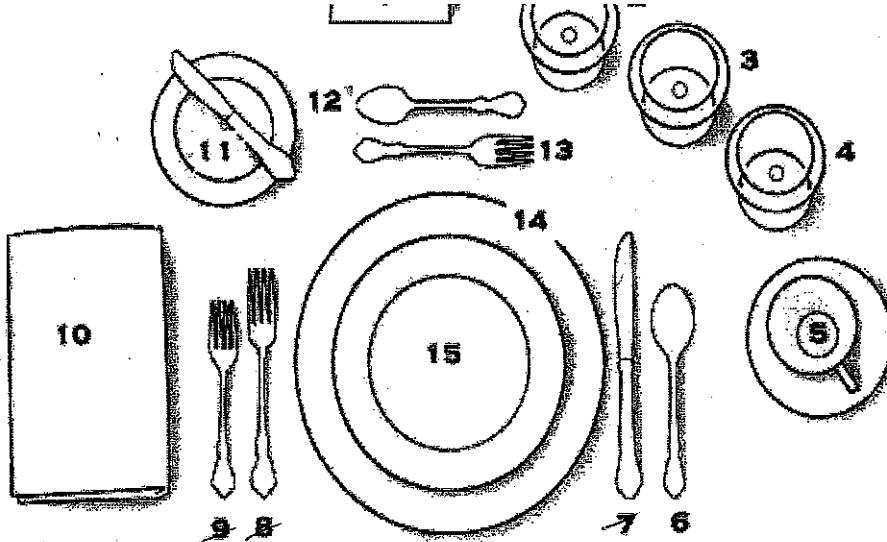
C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the
Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service-Plate
<u>13</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? teaspoon, napkin, sugar
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? 12 - 14 p.m.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? little what he/she doesn't mark the table in my notebook